Christmas 2023
at Bowood
FESTIVE AFTERNOON TEA
Served from 27th November to 3rd January
12:00pm until 5:00pm
Sunday’s from 3:00pm until 5:00pm

Treat yourself or a loved one to a joyfully indulgent afternoon tea at Bowood. The Shelburne Bar and Restaurant, along with the Library, is the perfect spot to savour a selection of sandwiches, home-made scones and pâtisserie.

Celebrate in style and add a glass of mulled wine or a glass of Prosecco for £6pp.

For more information or to make a reservation, please contact our Hotel Reception on 01249 822 228.

Afternoon Tea from: £39pp
SHELBURNE FESTIVE DINING

Served from 30th November to 3rd January

The Shelburne Restaurant is open for lunch and dinner throughout December, offering a wonderfully festive menu. Enjoy a 3-course lunch or dinner in the beautiful and intimate setting of our hotel restaurant.

For more information or to make a reservation, please contact our Hotel Reception on 01249 822 228.

3 Course Lunch: £37pp
3 Course Dinner: £45pp
EXCLUSIVE FESTIVE PRIVATE DINING

Looking for a stylish venue to host a private festive gathering; somewhere to treat your staff, to say thank you or simply enjoy an intimate family gathering? Bowood is the perfect choice. We can arrange exclusive use of a private room for a festive lunch or dinner for small or large groups.

For more information or to make a reservation, please contact our Events Team on 01249 822 228. Minimum numbers may apply, ask us for more details.

3 Course Lunch: £37pp
3 Course Dinner: £45pp
FAMILY CHRISTMAS LUNCH IN THE KERRY SUITE

Sunday 3rd December | Sunday 10th December
Sunday 17th December

Arrival times: 12:00pm | 12:30pm | 1:00pm

Bring the family together and kick off the festive season with a traditional 3-course Christmas lunch and plenty of family fun. There will be a special visit from the North Pole with gifts for all children under 12 years, as well as a face painter, children’s disco, party games and more.

For more information or to make a reservation, please contact our Events Team on 01249 822 228.

Starters
Chicken Liver Parfait, Plum Chutney, Toasted Sourdough
Breadcrued Camembert, Caramelised Red Onion Jam, Garlic Ciabatta
Spiced Red Lentil & Butternut Soup, Coriander Oil
Smoked Salmon Terrine, Dill Pickled Cucumbers, Crème Fraîche

Main Courses
Roast Woolley Park Farm Turkey Breast, Braised Leg, Cranberry & Chestnut Stuffing, Pig in Blanket, Gravy
Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket, Apple Sauce, Crackling
Wiltshire Beef Rump Cap (Served Pink), Pig in Blanket, Horseradish Sauce
Nut Roast Wellington, Butternut Squash Fondant, Madeira Sauce
Pan-fried Salmon, Roasted Winter Vegetables, Salsify, Herb Butter Sauce
All Roasts served with Yorkshire Pudding, Roast Potatoes, Roast Parsnips & Carrots, Creamed Brussels Sprouts

Desserts
Christmas Pudding, Brandy Custard, Vanilla Ice Cream
Mulled Wine Poached Pear, Chantilly Cream, Red Wine Syrup
Caramelised Bread & Butter Pudding, Vanilla & Banana Custard
Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread

Coffee, Truffles, Mince Pies

Please advise of any specific allergies or dietary requirements in advance.

Adult: £45pp
Children: £15.00pp (up to 12yrs)
CHRISTMAS PARTY NIGHTS – CELEBRATE AT BOWOOD!

For more information or to make a reservation, please contact our Events Team on 01249 822 228.

Party the night away at Bowood this Christmas with friends or colleagues. Enjoy a glass of fizz on arrival, a fantastically festive 3-course menu with half a bottle of wine, disco with a live DJ and a magic mirror to capture those fun memories of the evening.

**Christmas Party Night Dates**

<table>
<thead>
<tr>
<th>Date</th>
<th>Price</th>
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<tr>
<td>Friday 24th November</td>
<td>£69.00</td>
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<tr>
<td>Friday 1st December</td>
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<td>Friday 8th December</td>
<td>£79.00</td>
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<td>Thursday 14th December</td>
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<td>Thursday 21st December</td>
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<td>Saturday 25th November</td>
<td>£69.00</td>
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<td>Thursday 7th December</td>
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<td>Saturday 9th December</td>
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<td>Friday 15th December</td>
<td>£79.00</td>
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<tr>
<td>Friday 22nd December</td>
<td>£69.00</td>
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Prices are per person. Additional Thursdays and some Sundays are available. Please ask us for more details.

**Private Party Night Dates**

Looking for a private celebration this year? You can book a Private Christmas Party between Sunday and Thursday throughout December, subject to availability. Please ask us for more details.

**Stay Overnight**

Party the night away and stay overnight at our beautiful boutique hotel at a special rate.

Bed & Breakfast pricing from £95pp*

*Based on 2 people sharing, Monday to Thursday. Supplements apply for weekend stays.
CHRISTMAS PARTY
NIGHT MENU

Starters
Chicken Liver Parfait, Plum Chutney, Toasted Sourdough
Breaded Camembert, Caramelised Red Onion Jam, Garlic Ciabatta
Spiced Red Lentil & Butternut Squash Soup, Coriander Oil
Smoked Salmon Terrine, Dill Pickled Cucumbers, Crème Fraîche
Pressed Leeks, Grilled Globe Artichokes,
Hazelnut Dressing, Winter Truffle

Main Courses
Turkey Wellington, Cranberry & Chestnut Stuffing, Fondant Potatoes,
Confit Carrot, Creamed Brussel Sprouts, Pig in Blanket, Gravy
Beef Feather Blade, Bourguignon Garnish, Roasted Garlic,
Potato Purée, Red Wine Sauce
Winter Vegetable Vol-au-Vent, Nut Roast,
Tenderstem Broccoli, Madeira Sauce
Pan-fried Cod, Roasted Root Vegetables,
Wilted Spinach, Herb Butter Sauce

Desserts
Traditional Christmas Pudding, Brandy Custard
Bûche de Noël, Hazelnut Praline, Vanilla Ice Cream
Mulled Winter Berry Parfait, Champagne Sorbet
Local Cheeseboard, Quince, Chutney, Walnuts, Crackers

Coffee, Mince Pies
Please advise of any specific allergies or dietary requirements in advance.
FESTIVE BREAKS

For a luxury Christmas break, the perfect escape from a busy festive period or a pre or post-festive stay, Bowood is the perfect choice. Unwind, relax and put your feet up, let us take care of you; you deserve it.

For more information or to make a reservation, please contact our Hotel Reception on 01249 822 228.

BOWOOD
PRE-CHRISTMAS BREAK

Available Sunday - Thursday between 4th and 20th December

Unwind before the festivities begin - this package includes overnight accommodation in a Classic Double or Twin Room and a full Wiltshire breakfast the following morning. Please ask for more details.

Price based on two people sharing.

From only: £80pp per night

Add dinner for an additional £45pp
TWIXMAS BREAK

Available between
27th and 30th December

Take a break from the festivities with our Twixmas Break. This package includes overnight accommodation in a Classic Double or Twin Room, a deliciously festive dinner in the Shelburne Restaurant, followed by a full Wiltshire breakfast the following morning.

Why not add a luxurious spa treatment or round of golf to your package? For more information or to make a reservation, please contact our Hotel Reception on 01249 822 228.

Price based on two people sharing.

From £165pp per night
A PERFECT BOWOOD CHRISTMAS…

Spend a magical Christmas with us at Bowood. Our two and three-night breaks offer luxurious surroundings, delicious home-cooked food, entertainment, roaring fires and a fabulously festive atmosphere.

For more information or to make a reservation, please contact our Hotel Reception on 01249 822 228

Price based on two people sharing.

TWO NIGHT CHRISTMAS EXPERIENCE

Our Two-Night Christmas Experience includes:

- Champagne Afternoon Tea on arrival on Christmas Eve
- A delightfully festive Dinner in the Shelburne Restaurant with live Harpist
- Wake up to stockings on your door left by Santa, followed by a full Wiltshire Breakfast
- More gifts from Santa before a traditional Christmas Day Lunch in the Shelburne Restaurant
- The King’s Speech followed by a Christmas Day Quiz
- Buffet Dinner on Christmas Day Evening with live Pianist
- Hearty Boxing Day Breakfast
- Full access to our Spa Facilities throughout your stay

From £625pp

THREE NIGHT CHRISTMAS EXPERIENCE

Spend Boxing Day with us

Stay a little longer and extend your Christmas break. A three-night stay allows you the time to really relax and enjoy the festive period. Enjoy another fabulous dinner in the Shelburne Restaurant along with a winter cocktail, spend time in the Spa or play a round of golf. Boxing day at Bowood, why not?

Price based on two people sharing.
Please ask for more details and child pricing.
YOUR CHRISTMAS EVE AT BOWOOD

Kick-start your luxurious Christmas at Bowood with a delicious feast on Christmas Eve and enjoy the festivities in style.

MENU

Starters
- Roasted Jerusalem Artichoke Soup, Winter Truffle, Croutons
- Chicken Liver Parfait, Chicory, Orange Purée, Walnuts, Toasted Brioche
- Cured Salmon, Pickled Cucumber, Horseradish, Granny Smith Gel, Caviar
- Twice Baked Cheddar Cheese Soufflé, Smoked Bacon Jam
- Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado
- Wiltshire Game Pithivier, Pickled Red Cabbage, Madeira Jus
- Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle
- Cornish Crab Benedict, Thai Hollandaise, Pink Grapefruit

Main Courses
- Roasted Skrei Cod, Herb Gnocchi, Parsnip Purée, Chorizo Sauce
- Roasted Venison Loin, Hasselback Potatoes, Red Cabbage, Chanterelle Mushrooms
- Crispy Belly of Pork, Creamy Potatoes, Sprouts, Lardons, Baby Mushrooms, Merlot Sauce
- Cauliflower Steak Marinated in Rose Harissa, Wilted Spinach, Virolife Bechamel
- Poached Sea Bass, Borlotti Beans, Charred Baby Leeks, Parsley, Vermouth
- Vegetable Pithivier, Butternut Squash Fondant, Celeriac Remoulade, Madeira Sauce

Loch Duart Salmon, Winter Vegetables, Broccoli Purée, Smoked Tea Foam

Desserts
- Mulled Wine Poached Pear, Chantilly Cream, Red Wine Syrup
- Dark Chocolate Fondant, Popcorn, Malted Milk Ice Cream
- Chestnut Mousse, Brown Sugar Meringue, Honey Jelly
- Apple Tart Tatin, Clotted Cream Ice Cream
- Toasted Coconut Parfait, Rum Pineapple, Passion Fruit & Banana Sorbet
- Granny Smith Apple Mousse, Roasted Apple Compote, Sorbet
- Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread

Coffee, Truffles, Mince Pies

Please advise of any specific allergies or dietary requirements in advance.
BOWOOD’S CHRISTMAS DAY LUNCH
(Hotel Residents Only)

Enjoy a glass of Champagne and canapés, followed by a delectable Christmas lunch in the Shelburne Restaurant. Relax and enjoy the festive atmosphere as Santa arrives with presents for the children. Our team of expert Chefs will prepare a delicious lunch to remember.

**Starters**
- Roasted Duck Liver, Castelluccio Lentils, Sherry Vinegar Poached Lobster Tail, Polenta, Heritage Carrots, Shellfish Bisque Smoked Bromham Beetroot Tartare, Hazelnuts, Frozen Avocado Braised Oxtail & Celeriac Ravioli, Wilted Spinach, Mulligatawny Sauce

**Main Courses**
- Roast Woolley Park Farm Turkey Breast, Braised Leg, Cranberry & Chestnut Stuffing, Pig in Blanket, Gravy
- Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket, Apple Sauce, Crackling
- Fillet of Wiltshire Beef (Served Pink), Truffled Confit Potatoes, Wild Mushrooms, Diana Sauce
- Pan-fried Halibut, Baby Button Mushrooms, Pearl Onions, Lardons, Merlot Sauce
- Vegan Nut Roast, Butternut Squash Fondant, King Oyster Mushroom
  
**All Roasts served with Roast Potatoes, Roast Parsnips & Carrots, Creamed Brussel Sprouts**

**Desserts**
- Traditional Christmas Pudding, Brandy Anglaise
- Dark Chocolate Fondant, Popcorn, Malted Milk Ice Cream
- Chestnut Mousse, Brown Sugar Meringue, Honey Jelly
- Toasted Coconut Parfait, Rum Pineapple, Passion Fruit & Banana Sorbet
- Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread

**Coffee, Truffles, Mince Pies**

*Please advise of any specific allergies or dietary requirements in advance.*
**Starters**
Chicken Liver Parfait, Plum Chutney, Toasted Sourdough
Breaded Camembert, Caramelised Red Onion Jam, Garlic Ciabatta
Mulligatawny Soup, Slow Cooked Oxtail, Crème Fraîche
Smoked Salmon Terrine, Dill Pickled Cucumbers, Crème Fraîche
Pressed Leeks, Grilled Globe Artichokes, Hazelnut Dressing, Winter Truffle

**Main Courses**
Turkey Wellington, Cranberry & Chestnut Stuffing, Pig in Blanket, Gravy
Roast Porchetta stuffed with Thyme & Garlic, Pig in Blanket, Apple Sauce, Crackling
Rib of Wiltshire Beef (Served Pink), Yorkshire Pudding, Horseradish Sauce
Pan-fried Salmon, Roasted Winter Vegetables, Salsify, Herb Butter Sauce
Nut Roast Wellington, Butternut Squash Fondant, Madeira Sauce

*All Roasts served with Roast Potatoes, Roast Parsnips & Carrots, Brussel Sprouts*

**Desserts**
Traditional Christmas Pudding, Brandy Anglaise
Bûche de Noël, Hazelnut Praline, Vanilla Ice Cream
Mulled Winter Berry Parfait, Champagne Sorbet
Profiteroles, Dark Chocolate & Cointreau Sauce
Selection of British Cheeses, Apple Chutney, Celery, Treacle & Walnut Bread

**Coffee, Truffles, Mince Pies**
Please advise of any specific allergies or dietary requirements in advance.

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**CHRISTMAS DAY LUNCH IN THE KERRY SUITE**
Join us this Christmas and celebrate in style with friends and family in our Kerry Suite. Enjoy an arrival drink and a fabulous traditional 3-course Christmas Lunch with a wonderfully festive atmosphere. Santa will make a special appearance with gifts.

**Arrival Times:** 12:00pm | 12:45pm | 1:30pm | 2:45pm
Early pre-booking is essential

*For more information or to make a reservation, please contact our Events Team on 01249 822 228.*

**Adult:** £110pp
**Children:** £45pp (up to 12yrs)
CELEBRATE NEW YEAR AT BOWOOD

Celebrate the New Year in style at one of two fabulous events at Bowood. Choose from two sophisticated venues to celebrate in, each with its own unique atmosphere. Whether you’re looking for a lively atmosphere or a more intimate dining experience, we have just the thing.

OVER 18’s ONLY

For more information or to make a reservation, please contact our Events Team on 01249 822 228.

NEW YEAR IN THE SHEL BURNE RESTAURANT

For a more intimate celebration, choose our Shelburne Restaurant experience. This includes Champagne & Canapés on arrival, followed by a 4-Course Dinner, Cheese Grazing Board, Coffee & Petit Fours and Half Bottle of Wine per person.

Dress Code: Smart Dress/Lounge Suit

Add on a ticket to join the New Year’s Eve Ball in the Kerry Suite and continue the celebrations after dinner for £35pp.

Subject to availability at the time of booking.

STAY OVERNIGHT IN THE NEW YEAR

Why not extend your visit and stay over a night or two? Our two-night experience includes a bottle of Prosecco in your room, dinner in the Shelburne Restaurant and a full Wiltshire breakfast.

Kerry Suite Experience from £300pp
Shelburne New Year Experience from £275pp

Subject to availability. Price based on two people sharing. Please ask us for more details.

NEW YEAR’S BALL IN THE KERRY SUITE

For dinner with a party atmosphere and countdown to the New Year, join us at the Kerry Suite Ball. This celebration includes a Champagne & Canapé Reception on arrival, followed by a 4-Course Dinner, Cheese Table, Coffee & Truffles, magic mirror, Entertainment and Disco with our House DJ, countdown to the New Year and a Revellers Breakfast.

Dress Code: Dress to impress

£99 per person

£115 per person

£35pp
SHELBURNE NEW YEAR’S EVE DINNER MENU

Starters
Crab & Scallop Lasagne, Ginger & Shellfish Broth
Langley Chase Lamb Croquette, Whipped Ricotta, Compressed Cucumber
Pressed Butternut Squash, Rosemary, Roasted Grelot Onion, Sunflower Seed Broth
Caramelised White Onion Tart, Ash Rolled Goat’s Cheese, Balsamic Vinegar
Braised Pig’s Cheek, Jerusalem Artichoke Purée, Black Pudding, Apple Sauce

Fish Courses
Sole ‘Viennoise’, Cauliflower Textures, Winter Truffle Cream
Soy Marinated Salmon, Sweet & Sour Beetroot, Citrus Dressing
Roasted Globe Artichoke, Nori Wrapped Leeks, Winter Truffle Purée

Main Courses
Fillet of Beef, Beer Braised Roscoff Onion, Beef Fat Potatoes,
Seasonal Vegetables, Bordelaise Sauce
Roasted Stone Bass, Parsnip, Wilted Spinach, Brown Shrimp, Laksa Sauce
Maple Glazed Roasted Celeriac, Pickled Celery, Truffle, Chestnut Velouté
Creedy Carver Duck Breast, Confit Potato, Baby Turnips, Carrot Purée, Rich Cherry Sauce
Grilled Herb Polenta, Smoked Aubergine Purée, Imam Bayildi, Coriander Oil

Desserts
Pineapple Tart Tatin, Toasted Coconut Sorbet
Dark Chocolate Delice, Salted Caramel Popcorn, Vanilla Ice Cream
Jasmine Mousse, Pistachio Sponge, Matcha Crumble, Pink Grapefruit
Pressed Apple Terrine, Puff Pastry, Clotted Vanilla Ice Cream
Rhubarb & Duck Egg Custard Tart

Cheeseboard
Wyfe of Bath, Quince Jelly
Ash Rolled Goat’s Cheese, Figs & Honey
Whipped Harrogate, Warm Eccles Cake
Black Bomber, Apple Chuntney

Coffee, Petit Fours
Please advise of any specific allergies or dietary requirements in advance.

KERRY SUITE NEW YEAR’S BALL DINNER MENU

Starters
Confit Chicken, Ham Hock & Leek Terrine, Hazelnuts, Toasted Sourdough
Caramelised White Onion Tart, Ash Rolled Goat’s Cheese, Balsamic Vinegar

Fish Courses
Soy Marinated Salmon, Sweet & Sour Beetroot, Citrus Dressing
Roasted Globe Artichoke, Nori Wrapped Leeks, Winter Truffle Purée

Main Courses
Fillet of Beef, Beer Braised Roscoff Onion, Beef Fat Potatoes,
Seasonal Vegetables, Bordelaise Sauce
Roasted Stone Bass, Parsnip, Wilted Spinach, Brown Shrimp, Laksa Sauce
Maple Glazed Roasted Celeriac, Tenderstem Broccoli, Truffle, Chestnut Velouté

Desserts
Dark Chocolate Delice, Salted Caramel Popcorn, Vanilla Ice Cream
Toasted Coconut Parfait, Pineapple Salsa, Passion & Banana sorbet

Cheese Table
Wyfe of Bath, Quince Jelly
Ash Rolled Goat’s Cheese, Figs & Honey
Whipped Harrogate, Warm Eccles Cake
Black Bomber, Apple Chuntney

Coffee & Truffles
Please advise of any specific allergies or dietary requirements in advance.
Visit www.bowood.org/christmas